

PEANUT BUTTER COOKIES

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| 1 c. peanut butter | 1 egg |
| 1 c. sugar | ½ c. pancake mix |
| 1 tsp. vanilla | 1 egg |

Mix peanut butter, sugar, vanilla and egg in bowl. Drop by teaspoons on ungreased cookie sheet. For cookies with a bit of body to them, add ½ cup pancake mix and an extra egg. Bake at 350° for 8-10 minutes or until golden brown.

Wallace Wilson

CHOCOLATE CHIPS CHEESE BARS

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| 2 c. chocolate chip cookie dough | ½ c. sugar |
| 1 (8-oz.) pkg. cream cheese, softened | 1 egg |

For crust, press 1 cup cookie dough onto the bottom of a greased (8-inch) square baking pan. In a mixing bowl beat cream cheese, sugar and egg until smooth. Spread over crust. Crumble remaining dough over top. Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Refrigerate leftovers. Yield: 12-16 servings.

Carolyn Reniker

MAPLE CREAM BROWNIES

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| 1 box fudge brownie mix | 2 tsp. maple extract |
| ¼ c. water | 4 bars chocolate-covered peanut, caramel, candy bars or candy |
| ½ c. vegetable oil | ¼ c. chocolate sundae or regular chocolate syrup |
| 2 eggs | |
| 1 tsp. maple extract | |
| 2 c. frozen whipped topping, thawed | |

Heat oven to 350°. Grease bottom of rectangular 9 x 13-inch pan with shortening. Make brownie mix as directed on package for fudge-like brownies, using water, oil and eggs and adding 1 teaspoon maple extract. Spread batter in pan. Bake as directed. Cool completely in pan on wire rack, about 1 hour. For frosting, mix whipped topping and 2 teaspoons maple extract until well blended. Refrigerate. Spread frosting over cooled brownies. Cover and refrigerate until serving. Sprinkle topping with chopped candy or candy bars. Drizzle with chocolate syrup. Serve. Store, covered, in refrigerator.

Marinda Sandlin